

CATERING & PRIVATE EVENTS





## WELCOME TO SAINT PAUL

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

A graduate of the University of Minnesota, Chef Kyle joined the team at the Xcel Energy Center as a cook in 2009 and worked his way up to Executive Chef. Over the years his career has brought him all over the country to learn from amazing chefs and help execute some of the biggest sports and entertainment events in the world.

Chef Kyle specializes in modern American food and likes to blend timeless Midwestern fare with global trends and flavors.

Being raised here in the state of hockey, Kyle is thrilled to be part of the action with the Minnesota Wild at the Xcel Energy Center.

### **KYLE BOWLES**

*Executive Chef*

"Not everything needs to be fancy or a complicated masterpiece, but if you're going to take the time to cook something, you should do your best to make it great."



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BREAKFAST

## BREAKFAST BASICS



### Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,  
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

25 per Guest

### Continental Plus V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,  
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

36 per Guest

#### EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Spinach & Feta Egg White  
Frittata Bites V AVG
- Tofu & Spring Veggie Scramble V AVG

#### MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas V AVG
- Herb-Roasted Red Potatoes V AVG
- Stone Ground Grits V AVG
- Vegan Oat Jars V<sup>2</sup>
- French Toast Bake V
- Belgian Style Waffles V

#### MIGHTY MEATS

Choose 2

- Thick Cut Bacon AVG
- "Whole Hog" Pork Sausage AVG
- Chicken Sausage AVG
- Plant-Based Sausage V

V Vegetarian V<sup>2</sup> Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



## Breakfast Sandwiches

*Minimum of 25 Guests or Boost Your Continental Breakfast*

Bacon, Egg, Gouda, Ciabatta | 11 per Guest

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 10 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 10 per Guest

Ham, Egg, Swiss, Croissant | 12 per Guest

Fried Chicken, Hot Honey, Biscuit | 8 per Guest



## Breakfast Boards

*Boost Your Continental Breakfast*

### Lox & Bagels Board

Scottish Smoked Salmon, Assorted Bagels, Plain & Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers

350, Serves 24

### Whipped Ricotta Board V

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers

275, Serves 24

### Brunch Toasts V

- Avocado, Almond Butter & Banana
- Ricotta Salata & Honey
- Mozzarella & Pesto
- Nutella & Fresh Berries

300, Serves 24

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# BREAKFAST EXPERIENCES



## Action Stations

Minimum 24 Guests

### Hot Oatmeal Bar V

Dried Fruits, Nuts,  
Brown Sugar, Berries

12 per Guest

### Loaded Scrambled Eggs AVG

Cheeses, Peppers, Mushrooms,  
Tomatoes, Green Onions, Bacon

15 per Guest

### Build Your Own Açaí Bowls V

Bananas, Blueberries, Strawberries,  
Coconut, Almonds, Granola, Honey,  
Peanut Butter, Almond Butter,  
Chia Seeds, Flax Seeds

13 per Guest

### Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs,  
Breakfast Potato Cheese Casserole,  
Avocado Chimichurri

45 per Guest

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ALL DAY BREAKS

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## Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,  
Sweet Cream Cheese

9 per Guest

## Build Your Own Trail Mix V

Pretzels, Puffed Oats, Granola,  
M&M's, Dried Fruit, Toasted Coconut,  
Yogurt Covered Pretzels, Assorted  
Nuts & Seeds

13 per Guest

## The Candy Jar V

M&M's, Gummy Bears,  
Malted Milk Balls, Jellybeans

11 per Guest

## Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks & Non-Dairy Milks

13 per Guest

## Grab & Go

Whole Fruit V<sup>2</sup> AVG | 27 per Dozen

Assorted Greek Yogurts V<sup>2</sup> AVG | 60 per Dozen

Yogurt, Granola & Berry Parfaits V | 120 per Dozen

Assorted Jumbo Cookies V | 60 per Dozen

Double Fudge Brownies V | 48 per Dozen

Granola Bars V | 28 per Dozen

Protein & Energy Bars V | 70 per Dozen

Individual Trail Mix V | 85 per Dozen

Freshly Popped Popcorn V<sup>2</sup> AVG | 4 per Guest

Tortilla Chips, Guacamole & Salsa V<sup>2</sup> | 8 per Guest

Kettle Chips & French Onion Dip V | 7 per Guest

Garden Fresh Crudités & Buttermilk Ranch Dressing V AVG | 9 per Guest



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LUNCH

# LUNCH

## Classic Lunch Tabled or Boxed

Choose 2 | 24 per Guest

Choose 3 | 29 per Guest

### SANDWICHES & WRAPS

#### Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, White Bread

#### Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Pretzel Bun

#### Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

#### Buffalo Cauliflower

Quinoa, Kale, Blue Cheese, Shaved Carrots, Celery,  
Buttermilk Ranch Dressing, Herb Tortilla

### SALADS

#### Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives,  
Feta Cheese, Red Onions, Oregano Vinaigrette

#### Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,  
Cheddar Cheese, Buttermilk Ranch Dressing

### SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Fruit Cup V

Potato Salad V

Kettle Chips V

Snack Mix V

Pita Chips & Hummus V

### SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Blondies V



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## LUNCH EXPERIENCES



### Sandwich Action Stations

#### HOT OFF THE PRESS

45 per Guest  
Minimum 24 Guests

##### Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

##### Jerk Chicken

Marinated Chargrilled Chicken Thighs, Pickled Vegetables,  
Scotch Bonnet Aioli, Vietnamese Roll

##### Vegetable Bahn Mi V

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber,  
Jalapeño, Vietnamese Roll

Includes:

##### Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes,  
Cremini Mushrooms, Red Onions,  
Carrots, Cauliflower, Fresh Mint,  
Honey Mustard Dressing

##### Elote Corn Salad V AVG

Sweet Corn, Chili Lime Salt,  
Cotija Cheese, Lime Juice, Cilantro

##### Chip Dip V

Kettle-Style Potato Chips,  
Dill Pickle Dip

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## LUNCH EXPERIENCES



### Game Day Favorites

40 per Guest  
Minimum 24 Guests

#### Classic Caesar Salad V

Romaine, Caesar Dressing,  
Parmesan Cheese, Garlic Croutons

#### BLT Salad

Romaine, Bacon, Cheddar Cheese,  
Tomatoes, Buttermilk Ranch Dressing,  
House-Made Croutons

#### Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes,  
Onions, Provolone, Lettuce,  
Giardiniera, Red Wine Vinaigrette,  
Olive Oil, Jumbo Italian Loaf

#### Sheboygan Hot Dogs

Traditional Condiments, Hot Dog Buns

#### Vegetable Wrap V

Quinoa, Roasted Zucchini,  
Red Onions, Red Pepper,  
Tapenade, Spinach Wrap

#### Freshly Popped Popcorn V V2 AVG

#### Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips,  
French Onion Dip

#### Gourmet Cookies, Brownies & Blondies V

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# LUNCH



## Lunch Enhancements

### Spicy Tofu Protein Bowl V AVG

Red Quinoa, Basmati Rice, Basil, Mango, Edamame, Soy Ginger Dressing

13 per Guest

### Ancient Grain Salad V

Five Grain Blend, Roasted Butternut Squash, Baby Kale, Pepperdew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

13 per Guest

### Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

13 per Guest

### Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

13 per Guest

### Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

13 per Guest

### Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

12 per Guest

### Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

19 per Guest

### Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Onion Rolls

19 per Guest

### Sheboygan Hot Dogs

Traditional Condiments, Hot Dog Buns

16 per Guest

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RECEPTION DINING



## RECEPTION DINING



### Classic Cold Passed Appetizers

Minimum 24 Guests

#### Pimento Cheese Deviled Eggs

Hungarian Paprika, Potato Crisps

6 each

#### Crispy Asiago Asparagus

Buttery Phyllo

7 each

#### Nut Crunch Crostini

Pistachios, Herb Goat Cheese

5 each

#### Mini Lobster Tacos

Corn Relish, Lime Aioli

11 each

#### Antipasto Kabobs

Fire Roasted Tomatoes, Kalamata  
Olives, Fresh Mozzarella, Marinated  
Artichoke Hearts

6 each

#### Balsamic Fig & Goat Cheese Flat Bread

Chives, Bacon

7 each

#### Shrimp Cocktail Shooters

Spicy Cocktail Sauce

8 each

#### Garden Crudités Shooters

Buttermilk Ranch Dressing

7 each

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## Classic Warm Passed Appetizers

Minimum 24 Guests

### Mini Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar

5 each

### Mini Smoked Chicken Chimichanga

Sour Cream, Pico De Gallo

8 each

### Thai Chicken Skewers AVG

Peanut Sauce

7 each

### Vegetable Spring Rolls V

Sweet Chili Sauce

5 each

### Mini Brisket Empanadas

Salsa Verde

7.5 each

### Cheeseburger Slider

Secret Sauce, Pickles, Brioche Bun

6.5 each

### Filet Mignon Sliders

Béarnaise, Caramelized Onions, Brioche Bun

16 each

### Walleye Cake Sliders

Dill Pickle Aioli

8 each

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# RECEPTION EXPERIENCES



## Pasta Action Station

Choose 2 | 40 per Guest

Choose 3 | 50 per Guest

Minimum 24 Guests

Chef Attendant Fee 200

### Orecchiette Pasta

Italian Sausage, Rapini

### Cacio e Pepe V

Spaghetti, Black Pepper, Pecorino

### Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

### Sun-Dried Tomato

### Pesto Mafaldine V

Parmigiano Reggiano

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# RECEPTION EXPERIENCES

## Minnesota Charcuterie

16 per Guest  
Minimum 24 Guests

Artisan Breads, Local Sliced Meats, Spreads,  
Cheeses, Assorted Mustards, Condiments

## Street Taco Cart

29 per Guest  
Minimum 24 Guests

Includes Charro Beans, Salsa Verde & Mexican  
Crema, Flour Tortillas, Corn Tostada

### Pork Al Pastor

Charred Pineapples, Pickled Red Onions

### Pollo Asada

Cotija Cheese



## Cantina Nachos

20 per Guest  
Minimum 24 Guests

House-Fried Tortilla Chips, Chicken Tinga,  
Beef Barbacoa, White Queso, Pico de Gallo,  
Salsa Verde, Jalapeños, Sour Cream,  
Guacamole, Cilantro



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# RECEPTION EXPERIENCES

## Sliders & Minis

### Ahi Tuna Sliders

Sesame Barbeque, Cabbage,  
Cucumber Slaw

16 each

### Meatball Sliders

Parmesan Reggiano, Mini Italian Rolls

9 each

### Cheeseburger Slider

Secret Sauce, Pickles, Brioche Bun

6.5 each

### Filet Mignon Sliders

Béarnaise, Caramelized Onions,  
Brioche Bun

16 each

### Nashville Hot Chicken

Bread & Butter Pickles, Brioche Bun

6.5 each

## Raw Bar AVG

Market Price

Minimum 24 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade,  
Spicy Cocktail Sauce, Oyster Crackers

## Signature Butchers Block

Mini Potato Rolls & Butter

Minimum 24 Guests

*Carver Fee of 200 will be applied to all Butcher Blocks*

### Roasted Strip Loin AVG

Red Wine Sauce

24 per Guest

### Herb-Crusted Rib-Eye AVG

Béarnaise

40 per Guest

### Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

40 per Guest

### Herb-Roasted Turkey Breast AVG

Apricot Chutney

18 per Guest

### Smoked Brisket AVG

BBQ Sauce, Bread & Butter Pickles

25 per Guest

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DINNER



# DINNER

## Classic Dinner – Tabled

Minimum 24 Guests

### ENTRÉES

Choose 1

#### Red Wine Braised Short Ribs

Red Wine Demi

70 per Guest

#### Lemon Herb Chicken Breast

Grilled Lemon Jus

50 per Guest

#### Bourbon Brined Pork Chop

Roasted Apple Demi

50 per Guest

#### Parmesan Crusted Walleye Cakes

Dill & Chive Aioli

60 per Guest

#### Wild Salmon

Chardonnay Butter Emulsion

65 per Guest

#### Cheese Ravioli

Sweet Corn Cream

50 per Guest

### COLD SIDES

Choose 2

#### Classic Caesar Salad

Crisp Romaine, Caesar Dressing,  
Parmesan Cheese, Garlic Croutons

#### Field of Greens Salad

Mixed Greens, Heirloom Baby  
Tomatoes, Cucumbers, Shaved  
Carrots, Balsamic Vinaigrette

#### Grilled & Chilled

##### Asparagus

Lemon Aioli, Peruvian Peppers,  
Shaved Parmesan

#### Kale & Apple Salad

Red Quinoa, Cabbage, Cranberries,  
Pickled Red Onion, Cider Vinaigrette

#### Chopped Wedge

Baby Iceberg, Vine-Ripened Tomatoes,  
Red Onions, Hard Boiled Eggs,  
Crispy Lardons, Blue Cheese Dressing

#### Mediterranean Mezz

Grilled Seasonal Vegetables,  
Peppadews, Artichokes, Roasted  
Tomatoes, Traditional Hummus

#### Tomatoes, Mozzarella & Basil

Cold-Pressed Olive Oil,  
Balsamic Glaze, Maldon Flakes

### HOT SIDES

Choose 2

#### Salt-Roasted Yukon Gold Potatoes

Garlic Butter, Scallion Sour Cream

#### Sautéed Haricots Verts

Dill, Shallots, Tomatoes

#### Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

#### Roasted Carrots

Honey, Fresh Thyme

#### Garlic Mashed Potatoes

Yukon Gold Potatoes,  
Roasted Garlic Butter

#### Wild & Brown Rice Sauté

Shiitake Mushrooms, Spinach,  
Roasted Apples

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# DINNER

## Classic Dinner – Plated

Dinner Rolls & Whipped Butter

### SALAD

Choose 1

#### Field of Greens Salad

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

#### Classic Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

### ENTRÉE

Choose 1

#### Grilled Petite Filet & Shrimp

Roasted Fingerling Potatoes, Haricot Verts, Chive Compound Butter

130 per Guest

#### Red Wine Braised Short Ribs

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

70 per Guest

#### Truffle Chicken

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

60 per Guest

#### Parmesan Crusted Walleye Cakes

Dill & Chive Aioli

65 per Guest

#### Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

70 per Guest

#### Spaghetti Squash

Fried Portobello Ribs, Smoked Tomato Sauce

45 per Guest

#### Cheese Ravioli

Sweet Corn Cream

55 per Guest

### DESSERT

Choose 1

#### Signature Carrot Cake

Cream Cheese Frosting, Toasted Coconut

#### Cheesecake

Strawberry Compote, Whipped Cream

#### Flourless Chocolate Torte

Fresh Berries, Chocolate Sauce

#### Strawberry Shortcake

Lemon Curd, Pound Cake Crouton, Fresh Cream

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DESSERT



## DESSERT



### Dessert Tables

#### Mini Dessert Cart Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

14 per Guest  
Minimum 24 Guests

#### Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

10 per Guest  
Minimum 24 Guests

#### Apple Cobbler V

Fresh Whipped Cream

11 per Guest  
Minimum 24 Guests

### Dessert Action

#### Donut Bar V

Assorted Donuts & Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

13 per Guest  
Minimum 24 Guests

#### Loaded Campfire S'mores V

Jumbo Marshmallows, Graham Crackers, Chocolate Squares, Pretzels, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

16 per Guest  
Minimum 24 Guests

#### Ice Cream Sundae V AVG

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Carmel Syrups, Whipped Cream

19 per Guest  
Minimum 24 Guests

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BEVERAGE



# BEVERAGE

## Hosted Deluxe Bar

### Spirits

New Amsterdam Vodka  
Bombay Sapphire Gin  
Bacardí Superior Rum  
Hornitos Plata Tequila  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Johnnie Walker Black Scotch

### Wine

La Marca Prosecco  
Benvolio Pinot Grigio  
7 Vines True North Blanc  
Kendall-Jackson Chardonnay  
Meiomi Pinot Noir  
Josh Craftsman's Collection Cabernet Sauvignon

### Beer

Bud Light  
Budweiser  
Michelob Golden Light  
Michelob ULTRA  
Coors Light  
Miller Lite  
Bud Light Black Cherry Seltzer

## Hosted Platinum Bar

### Spirits

Tito's Handmade Vodka  
Hendrick's Gin  
Captain Morgan Rum  
Patrón Silver Tequila  
Jameson Irish Whiskey  
Woodford Reserve Bourbon  
Basil Hayden Bourbon  
Glenlivet 12 Year Scotch

### Wine

Ferrari Brut  
Santa Margherita Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Sonoma-Cutrer Chardonnay  
La Crema Pinot Noir  
Louis Martini Cabernet Sauvignon

### Beer

Corona Extra  
Stella Artois  
Heineken  
Blue Moon  
Kona Big Wave  
Lagunitas IPA  
White Claw Raspberry

## Hosted Bar Service

	2 Hours	3 Hours	4 Hours
<b>Platinum Brands</b>	35 pp	40 pp	45 pp
<b>Deluxe Brands</b>	32 pp	37 pp	42 pp
<b>Deluxe Beer &amp; Wine</b>	25 pp	30 pp	35 pp
<b>Non-Alcoholic</b>	15 pp	20 pp	25 pp

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# The Scoop

## CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

*Nicole Ruhsam*  
*Director of Catering & Sales*  
*Phone: (651) 726-8809*  
*Email: [nruhsam@levyrestaurants.com](mailto:nruhsam@levyrestaurants.com)*

## ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven business days prior to the event date.

Because Xcel Energy Center & 317 on Rice Park exclusively furnishes all food and beverage products for the venues, Xcel Energy Center & 317 on Rice Park, guests are prohibited from bringing personal food or beverage without proper authorization.

## SPECIALIZED ITEMS

Xcel Energy Center & 317 on Rice Park will endeavor to fulfill special menu requests whenever possible. We appreciate at least (10) ten business days' notice for this service.

## SERVICE CHARGE AND SALES TAX

Please note that all food, beverage, and related items are subject to a 22% service charge (6.5% is the property of Levy and 15.5% is distributed to service employees) plus 7.875% MN state tax. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

## BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

Levy